

Chanticleer Pervades Easter Favors

ALL the barnyard friends are back on the Easter favor tables to delight the little folks, and the grown folk, too—tiny, downy chicks, funny, broad-footed ducks, settling hens and lovable bunnies in snow white, gray and tawny coats.

But the greatest of these barnyard friends this year is gallant Chanticleer. Thousands and thousands of roosters there are, and the favorite rabbit bids fair to be supplanted for this Easter season at least, by the cock with his swagger and his red comb.

For the Easter week entertainments there are all sorts of attractive table decorations, and five of the newest ideas along this line are shown. One of the prettiest of these is the old egg bucket and covered well, the well being made of green crepe paper, which, with the snow white rabbit, yellow chicks and little red and lassoed rooster in white, makes a dainty color combination. This well is to be used at an Easter week bazaar for charity, and in the table under the well will be a square hole. A long tablecloth on the table will hide the small boy who sits underneath with a big basket of tissue wrapped toys. The small attendant at the well will upon the receipt of 10 cents, let down the bucket, and the customer may have the pleasure of drawing it up filled with a little gift.

The flower decked equipage drawn by Chanticleer is a very attractive table decoration. The wheelbarrow, made of crepe paper, is trimmed with a crepe paper full and imitation daisies. Little Red Riding Hood drives her gallant steed, and all about are perched tiny chicks.

The other picture shows a mammoth Easter egg of the good old kind, which has a glass covered peephole through which one may peer at wonderful sights. A rabbit, holding forth from a corn bundle pulpit with a comfortable hen and her family below, makes another interesting table decoration, but prettiest of all is the little egg cart drawn by two white ducks harnessed with pale blue ribbons. This reliable looking team is driven by a very dainty dolly dressed in white lace and pale blue satin, and the driver of the car is made of a doll's parcel of light blue silk. Blue satin bows on the sides of the car and blue forget-me-nots banked therein add further daintiness, and chicks, rabbits and a snow white Chanticleer add Easter cheer.



SELECTED FROM A STOCK OF THIS YEAR'S PRETTIEST FAVORS.

Hat For Easter Bridesmaid



THERE is a little flower shop in New York which all through the demure winter has offered each day a new inspiration to society in the way of spring flowers. One morning there would be lilacs. Another day the gold-

en promise of forsythia gleamed behind the window panes. Another morning, a damp, cold morning, too, the window was filled with azaleas, muscades and masses of lovely pink azaleas banked against a feathery background

of fern. And just below this little flower shop are congregated some of the very smartest millinery shops in the city, little shops furnished as dainty replications of old French salons, whose doors are opened to you by ir-

MALTESE CROSS TABLECLOTHS

Some novel cloths for small square tables are out in the shape of a Maltese cross, the four sides being connected by a soft, broad ribbon inserted in buttonholed runners, cut at the corners and tied in a smart bow. The sides do not meet close. A ball fringe edges the whole. A design of a poppy or sunflower roughly outlined on the hanging sides has the runner "alter" cut so that the ribbon forms the center of the flower. Colored casing linen is the most effective material and is suitable for little occasional tables on board a yacht or for bungalow and garden use. The material may be cut so that two sides opposite each other may hang some four to five inches longer than the other two, but the ribbon runner must be on the same level on each.

No Longer Afraid of Thirteen.

Thirteen has at last come by its own. The cloud has been removed from it; its character is reinstated. In fact, it is positively in favor. So far from being considered unlucky, it is now actually regarded in the light of a mascot, for the newest charm is a "13" in precious stones or even in plain gold. On many a motor it can now be seen, and the hostess who finds herself with thirteen guests on her hands for dinner or supper need no longer fear to face them. The thirteenth will now be justified in considering herself or himself the luckiest person present.

Give Your Daughter a Chance.

A man who has built up a successful business generally places his hopes on his son one day succeeding him and carrying on the traditions of the firm. These hopes are unfortunately too often doomed to disappointment, as sons very frequently show none of their father's business aptitude. In such a case why not give one's daughter a chance? It is a well known fact that girls very often inherit the father's intellectual capabilities and boys those of the mother, so that the business ability of the family is perhaps to be found in feminine branches.

LET WOMEN PROPOSE

A WELL known English clergyman has made a daring suggestion, in pleading hard for greater equality between the sexes where certain matters were concerned he ventured to express the hope that the day might not be far distant when it should be considered as natural and as modest for a woman to propose marriage to a man as it is now for man to offer his heart and hand to one of the opposite sex. His idea is by no means a new one, but the fact that it has been seriously brought forward by a cleric will doubtless fill with apprehension the soul of man. Hitherto he has regarded it as his almost divine right to suggest marriage. On this fact he has based his superiority, and by this means he has held woman in subjection. He has made her dependent on his whim and caprice and favor.

If the time ever comes when girls will not need to wait to be asked in marriage it will still be possible for man to take the initiative if he likes. No one would wish to rob him of the delight of speaking first, only he will have to be less diffident than he is at present in a rather different way. It will be open to him, too, to refuse an offer, and perhaps the more concerted speculations of mankind will find the plan work much better in their case. They would be able in such circumstances to "pick and choose" with greater security. As matters now stand, if Edwin, whose chief asset is his personal appearance, wants to marry for money he has to proceed very warily. He cannot very well ask a seemingly suitable girl what her prospects are. Appearances are deceitful. Her father may have nothing to leave, though he has a town and country house, a superb motor and a wine cellar. So Edwin has to run a certain amount of risk when he asks Angelina to accept him. Now, if Angelina is allowed to ask Edwin she can put her financial and social position before him, and there is much likelihood of mutual understanding.

In the coming by and by woman, doubtless will be less financially dependent on man. Presumably, therefore, they will more often be able to marry for love alone. When they do love, why should they not say so? They can but cast the die as man do. If they are refused they will be no worse off after all, than if they never tell their love. But let concealment, like a worm in the bud, eat out their aching hearts. To do man justice, his hesitation to suggest marriage may often be due to his selfishness or his chivalry. He may not think himself worthy to marry a particular girl. He may regard it as impossible to ask her to share such a home as he can offer. Why, then, then, make no more bones about it, but give the proposal right to both sexes alike and see what effect it has on marriage statistics? If men do not like the arrangement they can but signify their disapproval in the simplest manner. The difficulty lies in making the suggestion. How could the project be started? Who would lead off, and how could a woman be sure that a sufficient number of her sex would have the courage to follow in her train? The only possible way of insuring a trial of the system would be for a certain date to be fixed, let us say, as a general proposal day and see what advantages were taken of it. As a last word it may be pointed out that woman's instinct is always supposed to serve her excellently well as a guide, so it is possible that she would never propose where she did not think she was likely to be accepted.

SULTANA SCONES

Rub two ounces of butter into one pound of flour, adding a teaspoonful of baking powder and salt. Work all into a light dough with some milk, working in at the same time a good handful of sultana raisins. Roll out the dough to at least one inch thick, cut into three cornered shapes and bake until browned and cooked in a good steady oven.

A HINT TO HOME DRESSMAKERS

Remember the underarm seam of the sleeve should be set so that it comes two and a half inches farther toward the front than the underarm bodice seam.

Smart Dinner Gown

DINNER gowns are not, of course, within the reach of every purse, but every woman should be interested at least in this very smart model. Its



material is crepe de chine powdered with gold beads and trimmed with white silk embroidery and gold beaded lace. The lines of this dress are perfect, according to the recent standards of taste.



MACARONI DISHES.

FOR those who wish for Lenten fare macaroni and dishes of a like nature are particularly useful and, in fact, are a great addition to the menu, apart from fasting or other considerations only care must be taken in the cooking of macaroni, for otherwise it is simply rather a messy and unpalatable dish.

To Boil Macaroni.—Have ready plenty of fast boiling salt water, then put in the macaroni and let it cook in this, stirring occasionally, till it reaches the right point, then throw in a tumblerful of cold water to stop the boil, take it from the pan, drain it well from the water and serve in any way you please. It is almost impossible to give the exact time it will take to cook, as so much depends on the quality and size of the macaroni, but a average pipe macaroni will take about half an hour. The best way to test it, however, is to lift a small piece out of the pan and taste it. If it tastes tender, but short, it has been sufficiently cooked, and the sooner it is lifted off the fire the better.

Macaroni With Cheese.—Take half a pound of cooked macaroni, draining it well; then put it in a pan with either two ounces of good butter or oil, add plenty of grated Parmesan cheese and turn the macaroni over in this with two forks till it is all thoroughly impregnated with the butter; dust it over with freshly grated Parmesan cheese and red pepper and put it in the oven till nicely colored or pass a red-hot shovel or salamander over it and serve as hot as possible.

Macaroni With Cheese and Eggs.—Take six ounces of boiled macaroni, drain it well and put it in a pan with

two ounces grated Parmesan cheese, two ounces butter broken up small and two well whisked eggs. Mix these all well together, let them cook over a slow fire for eight to ten minutes and serve sprinkled with grated cheese.

Macaroni Molds.—Put into a pan four ounces of parboiled, well drained macaroni broken up small, with one and a half ounces of butter melted, one and a half ounces of grated cheese, two small well whisked eggs and a seasoning of pepper and salt and stir it all over a slow fire till hot, but not boiling. Have ready a mold dipped in cold water and then partly dried, lay in the mixture in layers, putting in slices of hard boiled eggs between each layer and bake in a slow oven for half an hour. Turn out and serve.

Ravioli With Tomatoes.—Mix four ounces of flour with the raw yolks of two eggs and half a saltspoonful of salt and make it into a stiff paste with cold water. Roll out this paste into sheets as thin as possible and cut out into rounds about three inches in diameter, put on each a spoonful of filling given below, fold them over, press the edges tightly together to form them into raviolis, leave them for two hours till quite dry, then put them on in boiling salted water and boil for twenty minutes. Now drain them, pour over and round them some good tomato sauce and dust with cayenne pepper and grated cheese. For the filling: Cook some spinach in the usual way, sieve it and squeeze out all the moisture from it; mix with it half its bulk of breadcrumbs soaked in milk or cream and then lightly pressed to remove some of the moisture; season with nutmeg, pepper, salt and grated cheese and use.

Simple Bedroom Effects Are Well Liked



THERE are varying styles in bedroom furniture, as all furniture of houses know. One of the latest and most pleasing of simple effects is shown in the illustration. The bedstead, metal handles on the furniture and picture frames are all of a rather dark, warm colored gold with a dull surface. It is amazingly pretty, and the effect of this with the rose colored silk draperies is particularly pleasing. The valance over the bed and windows is confined at the bottom as well as the top. On the handsome mahogany furniture a design of rose garlands is inlaid with warm colored, low toned woods. The rose design is repeated in the bed cover and back, carpet, and so forth. The bed itself is in a shallow recess, the effect being emphasized by a hanging cupboard, which is fitted across the right angle of the wall.